

Instruction manual

- for item number 12285 -



Foreword

Dear Customer,

please read these operating instructions carefully before commissioning the induction hotplate.

Please especially observe the safety notices on the following pages.

Keep these instructions for future reference and pass them on if you give the hotplate away to someone else.

The Function Mode and Product Advantages of Induction Hotplates

With induction hotplates, an electric voltage is applied on a conductor spool beneath the glass ceramics. This creates magnetic fields, which directly heat up the bottom of the cookware through a physical effect.

This means saving time and energy, because contrary to common hotplates, the cookware is heated up, not the element and the glass ceramics. Due to the technical characteristics described above, another advantage is very short start-up cooking time.

In addition, the heat supply promptly adapts to changed settings and can be controlled in small steps. The induction hotplate reacts to changed settings just as fast as a gas stove, as the energy reaches the pot immediately without having to heat up other materials first. The induction technology combines this fast reaction with the basic advantage of electricity, meaning being able to exactly adjust the heat supply.

Additional advantages of an induction hotplate:

- As the hotplate is only heated up indirectly via the bottom of the cookware, over spilling food cannot stick and burn and there is hardly any danger of burns for user. The glass ceramics is only heated up by the hot cookware.
- Once you take the cookware off the hotplate, the device automatically switches to standby mode.
- The device detects whether suitable cookware is placed in the hotplate. If this is not the case, no energy is transmitted.

Prior to commissioning

Check the device for visible damage.

The power connections and the plug may not show any damages. If you detect damage, have the device checked by a qualified technician prior to putting it into operation in order to avoid any danger.

This device is suitable for the intended use only. It is not intended for commercial use.

General safety regulations

The product you have purchased corresponds to the latest state of technology and the accepted safety regulations, still there are potential risks. Only operate the induction hotplate in an immaculate condition and observe these operating instructions!

Attention:

In order to prevent possible injuries or electric shock, please observe the following:

- Never touch the device and the power plug with wet hands.
- Do not connect the device to the same outlet with other devices. Connect the device to a suitable outlet.
- Never move the device by pulling on the power cable.
- Do not move the induction hotplate during cooking or with hot cookware on top of it.
- Do not place any empty containers on the device.
- Do not place any metal objects on the device.
- Check the mains connection cable for damage from time to time. Never operate the device when the cable is damaged. If the mains connection cable shows defects, let a qualified electrician exchange it.
- Never use the device when it does not function properly, shows damage or in case it was dropped.
- Do not leave the device unsupervised during operation. Keep children and other incompetent persons as well as persons under influence of drugs or alcohol away from the device.
- **WARNING:** This appliance is not intended for use by persons (including children) with limited physical, sensory or mental abilities or who lack necessary experience and/or skills unless these persons act under the supervision of a person responsible for their safety or they were instructed by such a person on how to use the appliance.
- Do not submerge the device in water or other liquids and do not wash it in the dishwasher.
- Only qualified experts may perform repair and maintenance work on the device using original replacement and accessory parts. Never attempt to repair the device yourself!
- Scientific tests have proven that induction hotplates do not pose a risk. However, persons with a pacemaker should clear with their doctor whether to take care of some special handling advices.

Installing the device

- Place the device on a stable and level surface.
- Never place the device on a flammable surface (e.g. table cloth, carpet, etc.).
- Do not block the ventilation slots of the device. This may overheat the device. Keep a minimum distance of 5 to 10 cm to walls or other items.
- Do not place the induction hotplate next to devices or objects, which react sensitively to magnetic fields (e.g. radios, TVs, cassette recorders, etc.).
- Do not place induction hotplates next to open fires, heaters or other sources of heat.
- Make sure that the mains connection cable is not damaged or squashed beneath the device.
- Make sure that the mains connection cable does not come into contact with sharp edges and/or hot surfaces.
- The device should be connected to a rolled-out extension cable with a maximum length a 3 m and a cross-section of 2 mm. If an intermediate switch is used, it must be rated at min 16 A.

Commissioning the device

- Prior to connecting the device, check whether the voltage indicated on the type plate corresponds to the voltage supply in your home. A wrong connection may lead to grave damage on the device and injury to persons.
- The two hotplates surfaces consist of temperature-resistant ceramics. In case of damage, even if this concern only a small tear, disconnect the device from the power supply immediately and contact the customer service.
- We recommend not placing any metal kitchen utensils, cookware or pan lids, knives or other metal objects on the hotplate. These may heat up when the device is turned on.
- **Place the hot pans in the hob area only. Never place them on the control panel or the frame.**
- Do not place any magnetically objects like credit cards, cassettes etc. on the glass surface while the device is in operation.
- On order to avoid overheating, do not place any aluminium foil or metal plates on the device. Warning: Please do not put the induction cooker on an iron/steel board, while operating. Due to electromagnetic reason, the iron/steel board may heat and damage the bottom of the induction cooker.
- Do not insert any objects like wires or tools into the ventilation slots. Attention: this may cause electric shocks.
- Do not touch the hot surface of the ceramic field. Please note: the induction hotplate does not heat up itself during cooking, but the temperature of the cookware heats up the hotplate!
- Do not heat up any unopened tins on the induction hotplate. A heated tin could explode; therefore remove the lid under all circumstances beforehand.
- If you do not use the device for an extended period, we recommend you disconnect it from the electric outlet.

Suitable and unsuitable cookware

Suitable cookware

- Pots and pans with magnetic bottom, as stainless steel pots with iron bottom, cast iron enameled pans
- Flat bottom pans and pots with a diameter of 12 to 26 cm with magnetic bottom
- Max. weight pot and content 6 kg.

Unsuitable cookware

- Pots and pans with a diameter of less than 12 cm
- Ceramic pots, heat-proof glass
- Copper pots and pans, aluminium pots and pans
- Cookware with feet

Containers with a curved bottom

Operating the device

- Plug the power plug into a suitable outlet.
- The control lamp of the ON/OFF switch lights up and an acoustic signal sounds.
- Now the device is in standby mode.
- Place the suitable cookware in the centre of the hotplate.
- Now press the ON/OFF switch to turn on of the induction hotplates on. The control lamp "Stage" blinks and an acoustic signal sounds.
- Press the Function Key . The preset power stage "3" is selected and the device turn on.
- Do not place any empty cookware on the ceramic field. Heating an empty pot or pan activates the overheating protection and device turns off.
- Do not operate the device if it is damaged in any way or does not function properly.
- The use of accessories and spare parts not recommended by the manufacturer may lead to damage on the device and injuries.

Cleaning and maintenance

- Pull the power plug prior to cleaning the device. Do not use any caustic cleaning agents and make sure that no water penetrates the device.
- To protect yourself from electric shock, never immerse the device, its cables and the plug in water or other liquids.
- Wipe off the ceramic field with a damp cloth or use a mild, non-abrasive soap solution.
- Wipe off the casing and the operating panel with a soft cloth or a mild detergent.
- Do not use any petrol products to not damage the plastic parts and the casing/operating panel.

- Do not use any flammable, acidic or alkaline materials or substances near the device, as this may reduce the service life of the device and lead to deflagration when the device is turned on.
- Make sure that the bottom of the cookware does not scrape across the surface of the ceramic field, although a scratched surface does not impair the use of the device.
- Make sure that the device was properly cleaned before storing it in a dry place.

Disposal

Dispose of the packaging in the proper manner.

If at any time in the future you should need to dispose of this product please note that Waste electrical products should not be disposed of with household waste. Please Recycle where facilities exist. Check with your Local Authority or retailer for recycling advice.

(Waste Electrical and Electronic Equipment Directive)

Technical data

Name	Induction Hotplate Basic 12285
Model	C20L2
Item no.	12285
Temperature range:	60°C to 240°C
Power:	Up to 2000 Watt / dependent on the cookware
Stand-by	2 Watt
Connection:	220-240V / 50Hz
Dimensions h/b/t	65x355x355mm

CE Declaration of Conformity

This product conforms to the essential requirements of the following EU safety directives:

- EMC Directive 2004/108/EC
- Low Voltage Directive 2006/95/EC

For this device we guarantee of 24 months, starting with the date of sale regarding defects due to faulty manufacture of material. Your legal warranty claims according to §439ff. BGB-E are not affected by this. This guarantee does not accept defects due to inappropriate treatment or use as well as defects which do not influence the function or the value of the induction hotplates essentially. Further on we do not grant a guarantee for wear parts or damage in transit as well as for defects due to repairs which have not been effected by us.

In case of legitimate claims we will decide whether to repair the device or to send you a new one.

Apparent defects have to be indicated within 14 days after delivery.

Additional claims will not be accepted.

In order to assert your warranty claims please contact us before sending the device (always together with the sale slip!) to the following address.

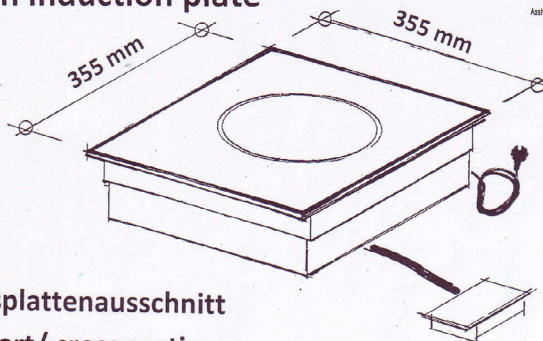


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Einbau-Induktionskochplatte

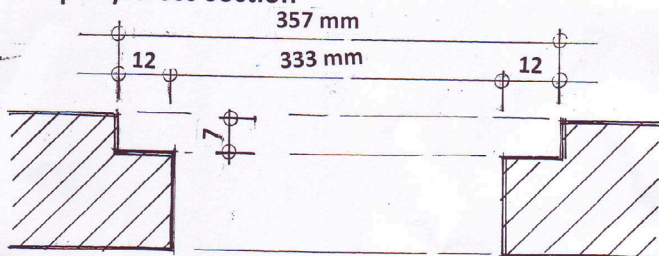
built-in induction plate

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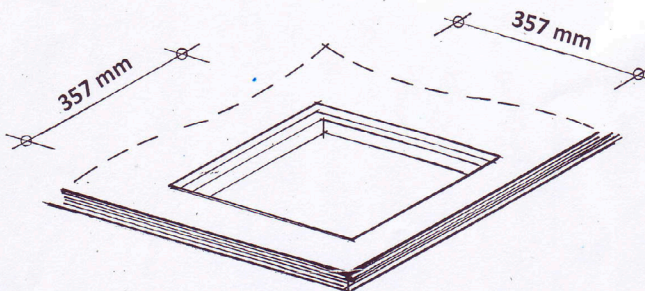


Arbeitsplattenausschnitt

table part/ cross section



Do not block the ventilation slots of the device. This may overheat the device.
Keep a minimum distance of 5 to 10 cm to walls or other items.



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Einbau-Induktionskochplatte
inklusive Kabel-Fernbedienung
Leistung in 5 Stufen regelbar
60° - 240° C
mit Schott-Ceranglas